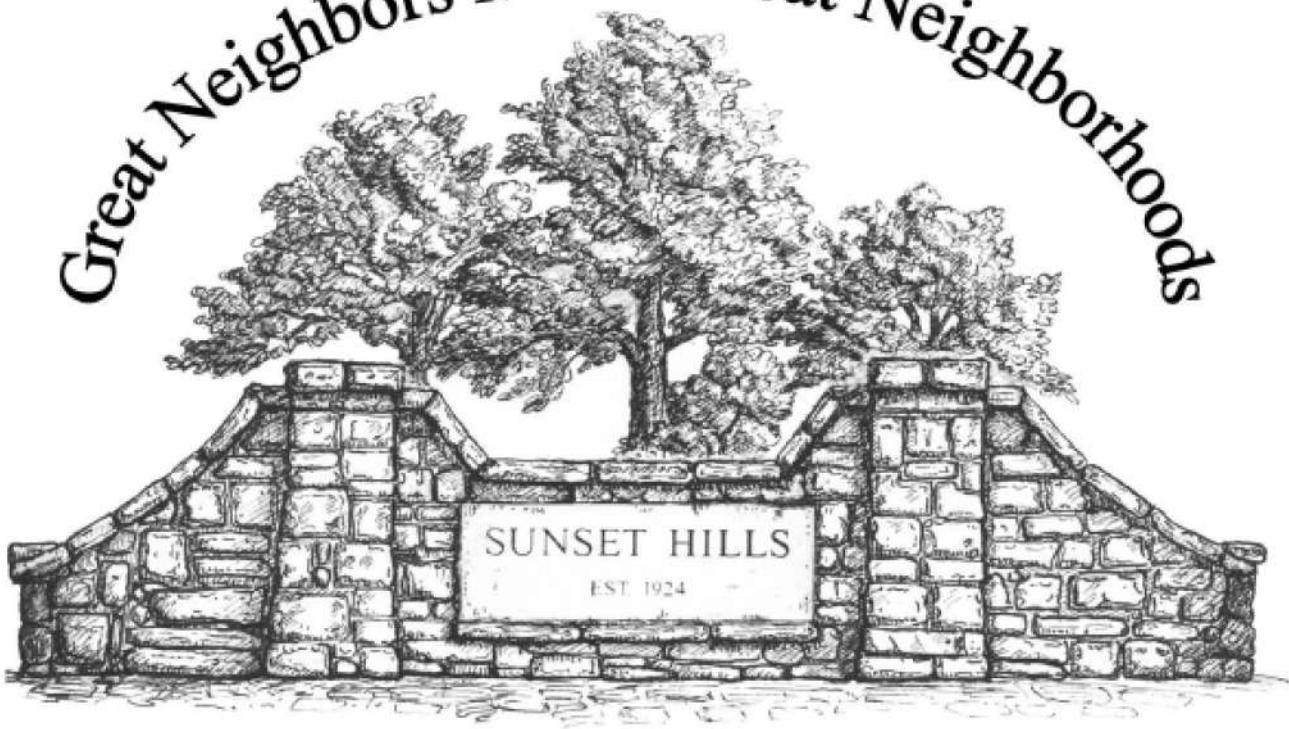


*Great Neighbors Make Great Neighborhoods*



## Sunset Hills November 2021

Greensboro, North Carolina

### Annual Neighborhood Events

**Nov 20:** Light the Sunset Hills Ball Event (corner of Rolling and Greenway) with the Lighted Christmas Balls

**Nov 21:** Lighted Christmas Ball Event (no food this year). Come and make a Lighted Christmas Ball for your yard. Ridgeway Drive between W. Market and Madison Street will be closed. Park and walk. Please bring canned food.

**Dec 11:** The Running of the Balls

<https://therunningoftheballs.com>

The residents page for registration

<https://therunningoftheballs.com/residents>

### The President's Message From Scott Michaels

It's almost that most wonderful time of the year in Sunset Hills! Of course, any time of the year is wonderful in our neighborhood but Fall and the Winter Holiday Season are my favorites.

The leaves are changing and falling. It's just beautiful. I much prefer walking my dog, Humphrey, in this weather than in the heat of summer. I enjoy the leaves under foot and have learned to beware of slippery acorns!

And the Lighted Christmas Balls season, when our neighborhood looks just spectacular is just around the corner. Traditionally, Lighted Christmas Ball Season starts the day after Thanksgiving. This is a wonderful gift we give to the city. As a neighborhood, we raise a lot of money and collect a lot of food to feed those less fortunate. And there will be all the excitement with The Running of the Balls as we support that great event. Sunset Hills residents always seem to step up to help those in need.

The Sunset Hills Neighborhood Association is also supporting another very important project to ensure the Christmas Balls have

(Continued on Page 3)



## (Continued from Page 1)

trees from which to hang in the future. The Tree Reforestation Program is led by Randal Romie and you can reach out to Randal or any Board member for more information. We are hoping to have 100 trees planted by the neighborhood Centennial in 2024. This is one of many programs supported by your dues and advertising revenue from this newsletter.

I want to thank everyone who attended our Neighborhood Association meeting via Zoom last month. It was the largest crowd we have ever had! Hopefully, we will be able to meet in person in the Spring, but as it was such a popular option, we may include a Zoom link going forward.

Hopefully, meeting was informative and addressed any concerns people have had. As a Board, we strive to be transparent and to keep people informed. Our main goal is to support all our neighborhood constituencies and try to balance their requests with the funding available. We are committed to spending more funding on social activities, but also must be able to support initiatives like the Tree Reforestation Project, Sunset Hills Sign Toppers, the upcoming Sunset Hills Neighborhood Centennial, and other projects that come to us. It's all a balancing act and ad revenues, which are a big source of funding, are decreasing. We are working to make it easier for people to donate to the SHNA via the website and look at other funding options.

As this is the last newsletter of the year, I want to thank you all again for all that you do to make this such a special place to live. It has been a challenging couple of years, but our Neighborhood has weathered the storm and consistently worked to help our neighbors-both in and out of the 'hood. I'm so glad I live in this wonderful neighborhood with so many wonderful people.

I wish you all the happiest of Holiday Seasons and I look forward to sharing a great 2022 with you all!

## Reminder

January starts the new year for your dues payment. \$10 per household per year (\$11 if paying with Paypal). These dues go to events in the neighborhood, our newsletters, and most importantly, now putting trees back in the neighborhood. (read more about the tree reforesting in this newsletter). Dues also allow you to post on our neighborhood list-serve where you can find, sell, or borrow items, report lost or found animals, etc.

Send or drop your payment off at Elaine Brune's house, 2504 Sylvan Road, 27403. Make checks payable to Sunset Hills Neighborhood (SHNA), or contactless at <https://www.sunsethillsneighborhood.org/duesanddonations>

Donations above the \$10 are greatly appreciated and allow us to expand our events and activities.

Elsewhere in this edition are the 399 members who have already paid the dues. Thanks, and thanks for the neighbors who gave a donation as well.

### Rates for 2020 Newsletter

#### Advertising

\$20- biz card size

\$40- 1/4 pg (3.75 x 4.75)

\$80- 1/2 pg (7.5x4.75)

\$160- full pg (7.5x9.75)

**advertising rates are per ad appearance.**

Add \$10 if your dues are not up-to-date. Contact Marlene (see Newsletter Team on page 2) to arrange for an ad. Then send your check to Elaine Brune, address on page 2. Thanks to our advertisers for helping to offset the cost of this newsletter.

### Ad and Photo Submission

Adobe InDesign is used for layout of the newsletter. All ads, photos and graphics that are submitted should be high resolution (300 dpi plus). Photos should be sent as jpeg images. High resolution pdf is also good. Remember, it is always easy to change to 72 dpi for the web, but not as good to change low resolution to high resolution. Please submit ads in the actual size you want.

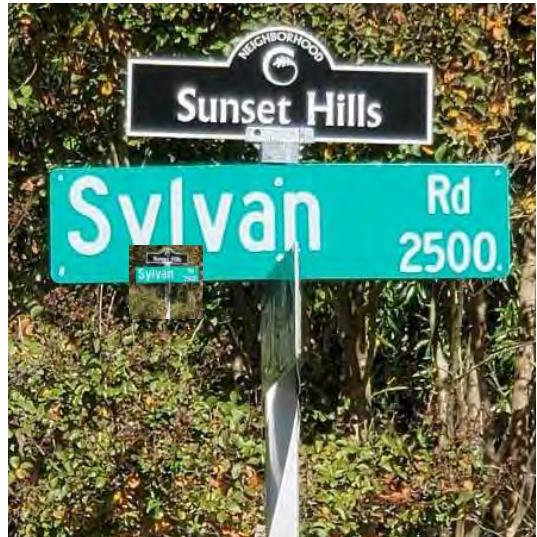
If you have questions, please contact me at:

[cllindsey@gmail.com](mailto:cllindsey@gmail.com) and I will be glad to help.

## Afghan Refugees

By Roger Bardsley

I assume most of you watched the chaotic evacuation from Kabul on TV and wondered where the refugees would end up. The answer is, really, all over, including many coming to the U.S. As we always do, Greensboro has opened its arms and welcomed families coming from transition stations at military bases here and abroad. Some are here now, and more will be arriving over the coming months.



I want to tell you how Sunset Hills has contributed to this effort so far. College Park Baptist Church, which is almost in Sunset Hills, welcomed and supported the first family to come to Greensboro. The story was reported in the News and Record and is heart-warming.

Your neighbors on the 2500 block of Sylvan Road also banded together to sponsor a family. Eight families on the 2500 block of Sylvan or their driveways were on that street found housing, furniture, food and support for another family. While I can't name names or show locations, the family is safely living in a great environment and is being provided with what they need to succeed in our community. We have "adopted" them and the experience has been rewarding. They are wonderful people and we can't imagine what they went through to get here.

During this process, so many people from Sunset Hills have offered to provide furniture, kitchen wares and clothing. Thanks to everyone's generosity we are set for the time being. The family are taking English lessons five days a week at the New Arrivals Institute, also in Sunset Hills. Guilford County DSS has been very helpful regarding benefits that they are eligible for. Bob's closet at Replacements Limited has been a godsend. Out of the Garden is providing Afghan-tailored food boxes.

I have been so proud of people in and outside of Sunset Hills for stepping up and doing what needs to be done. We extend a special thanks to a former Sunset Hills neighbor who opened up her house to the family. That offer solved our largest problem – housing- and let the rest of the team focus on the numerous challenges facing a family coming here from Afghanistan. Thank you!

An advertisement for Greg Barbour Masonry. The background features a large, light-colored stone wall. On the left, there is a vertical blue banner with the text "GREG BARBOUR" in yellow and "Brick, Block and Stone Mason" and an email address "g\_barbour@yahoo.com". The main text on the right reads "GREG BARBOUR MASONRY" in large blue letters, followed by "Masonry at its Best!!" in smaller blue letters. Below this, the website "www.gregbarbournasonry.com" is listed, along with the address "1810 Morgan Smith dr Greensboro N.C 27405". At the bottom, two phone numbers are provided: "336-521-3448" and "336-951-2007".



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### ***Upcoming Advent & Christmas Events...***

***Sunday, November 30<sup>th</sup> – First Sunday of Advent –  
Advent Study Group @ 9:30am  
Worship at 10:45am (Each Sunday in Advent)***

***Tuesday, December 21<sup>st</sup> @ 7:00pm – “Longest Night Service”  
A service of lament and healing in response to the  
struggles in our lives, nation, and world during 2021.***

***Christmas Eve Worship @ 6:00pm  
Join us for lessons, carols, and candlelight.***

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[www.PeaceUCC.com](http://www.PeaceUCC.com) \***

# The Sunset Hills Neighborhood Association expresses its gratitude to Carl Phillips and Joann Strack.

By Cindy Ramsay

Back when I first joined the Neighborhood Association, the names Carl and Joann kept coming up. Many times, we would be having a conversation about trees in the neighborhood or the newsletter/listserv and someone would say Carl or Jo started or helped with that. It was soon realized that their years of service to the neighborhood should be recognized in a thoughtful way. Jo helped cultivate a relationship with Greensboro Beautiful. For a project in 2011, she wrote a grant to plant more canopy trees in our neighborhood.

The board decided what better way to recognize two outstanding and dedicated neighbors than through the Greensboro Beautiful fundraiser, recognition benches. Two benches in the park, one on the corner of W. Greenway and Rolling Road and the other on the corner of E. Greenway and Madison, badly needed replacing. Greensboro Beautiful agreed to place the new benches in those locations.

As a neighborhood, we would like to thank Carl for serving as President of the neighborhood association, creating the neighborhood newsletter, delivering over 800 newsletters for each issue, starting block captains for delivery of the newsletters, managing the email list serv, getting the Sunset Hills logo drawn, and so much more.

We would like to thank Jo for her time serving as President of the neighborhood association, writing the grant to plant 23 trees on Friendly and Madison, and so much more. Carl and Jo served as Co-presidents starting in 2013 and during their tenure together they helped with the process of the neighborhood being added to the National Historic Register, with the Heart Healthy Project in 2014, the NeighborWoods project that planted 150 trees in the neighborhood in 2017, and again so much more. If you see Carl or Joann around, give them a wave and a thank you for their service and next time you are in the park sit on one of the beautiful new benches and enjoy the serenity of the place we all call home.



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## Why Is Housing Inventory Low?

Contributed by Leslie Stainback

The biggest challenge in real estate today is the lack of available homes for sale. The low housing supply has caused homes throughout the country to appreciate at a much faster rate than what we've experienced historically. Low inventory is making it difficult for people who want to move, because it seems like there are just no houses for sale right now.

There are many reasons for the limited number of homes on the market and we are well below where we've been for most of the past 10 years. Today, across the country, there is only a 2.4-month supply of homes available for sale. To put this in perspective, four to five months is the average in a normal market.

One contributing factor in low inventory is the drop in interest rates. This allows people to refinance and stay in their current homes. In the last year, mortgage interest rates averaged 3.11% for a 30-year fixed-rate mortgage. This is lower than the average of 4.75% in 2019. While it has encouraged some people to sell, it is also encouraging many to stay put and refinance, keeping those houses off the market.

Another issue is the way baby boomers are influencing the housing market. New statistics indicate that 77% of baby boomers that are over fifty years old choose to stay in their homes. This is a process called "aging in place." When boomers make this decision, they limit supplies and slow home sales. Baby boomers have more equity in their homes and are less willing to give them up to downsize. They are also less inclined to move into retirement homes than previous generations because they can now afford to age in place.

A significant factor contributing to low inventory is lack of new builds. New construction plays a vital role in the number of homes that are sold in a year. Builders have struggled with unstable building supply costs and a lack of skilled tradespeople to build new homes.

This lack of homes for sale is creating a challenge for many buyers who are growing frustrated in their search. On the other hand, this is a huge opportunity for sellers as low supply is driving up home values. According to CoreLogic, the average home has appreciated by more than \$50,000 over the past year. And for many homeowners, that's opening new doors as they re-think their needs and use their equity to move up or downsize.

The biggest challenge in real estate is the lack of homes for sale, but this challenge is also an opportunity for sellers. Selling now could be your best move!

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(Continued on Page 8)

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## Friends who have left

### Brigitte Jacqueline Chauvigne

The obituary of Brigitte Jacqueline Chauvigne was in the News and Record (<https://legacy.com/3k6CWzo>) on Oct. 31, 2021. Many in Sunset Hills knew Brigitte so we include part of the obituary here.

Brigitte Jacqueline Chauvigne of Greensboro, 63, passed away peacefully October 27, 2021, surrounded by her loving family. Brigitte attended Grimsley High School and later graduated from UNCG, earning both a Bachelors of Science in Nursing and Masters Degree in Nursing as a Nurse Practitioner, caring primarily for the elderly.

During the first half of her career, she worked with Moses Cone Health System, Eagle Physicians and Piedmont Senior Care. Before retiring in 2019, she spent 13 years as a nurse practitioner for United Healthcare in Evercare and HouseCalls Program. She received the highest company recognition of the “of Clinical Care” award. She was known for her compassion and “above and beyond” care.

Brigitte landed in the Sunset Hills Neighborhood in Greensboro 14 years ago. Brigitte always had a love for animals. Throughout her life she continued to find joy in animals surrounding herself with cats and dogs.

Brigitte was adventurous, independent, and incredibly social. She pioneered a neighborhood exercise group that fostered many loving and supportive friendships. She was always happy to help anyone with their fitness and health goals.

She was an honest and authentic person. She was kind, gentle, generous, loving and the nucleus of the neighborhood to people and pets alike.



Brigitte was a civic volunteer extraordinaire, volunteering with the Folk Festival, Summer Solstice, Greensboro Urban Ministries, Shine the Light on Hunger and the Running of the Balls in her beloved Sunset Hills neighborhood. She was a regular blood donor.

Brigitte will be missed dearly by her family, friends, and animals. One of her most cherished joys was being a mother to her three boys and Nana to her three grandchildren.

Brigitte's life, memory, and spirit will be celebrated in the coming days. Please consider registering as an organ and blood donor, as Brigitte donated blood every time she was eligible.

## Dr. Claire Morse

A very active lady of Sunset Hills recently departed. Dr. Claire Morse rode her bike all over Greensboro, and daily between her home in Sunset Hills and Guilford College where she taught until retirement. Claire wrote at least two articles for this newsletter.

From her spring article of 2015 Claire informed us about master gardeners: "Sunset Hills is the home neighborhood of at least seven EMGVs. They are part of a group of about 150 other Extension Master Gardener Volunteers who participate in activities you might enjoy. The Extension Master Gardener (EMGV) program is a not-for-profit educational program through NC Extension designed to enhance public education in consumer horticulture through the development and use of a trained and supervised volunteer staff. In essence, EMGVs are volunteer educators. For example, they plan and care for the Demonstration Garden, located next to the 5509 Burlington Road NC Cooperative Extension building. Access to the Demo Garden is free and open to the public. There you can see a wide variety of plants including some fruit trees and berry bushes that might fit right into your own landscape. In the Ag Center, during business hours, you can pick up lots of printed information about gardening, lawns and EMGV programs as well as materials for a soil test to learn what, if any, amendments may benefit your yard. Other EMGV activities can provide further advice and opportunity."

"On September 8, 2021, after a long struggle with multiple myeloma, Claire K. Morse passed peacefully to a place where bike tires don't get flat, weeds do not take over your beautiful garden and people live together with dignity and justice."

(Source:<https://www.legacy.com/us/obituaries/greensboro/name/claire-morse-obituary?id=20194675>)





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### A Season for Giving

After a year of anticipating, **The McCoy Team at Intercoastal Mortgage** is excited to be back with the community in 2021 for **The Running of the Balls**.



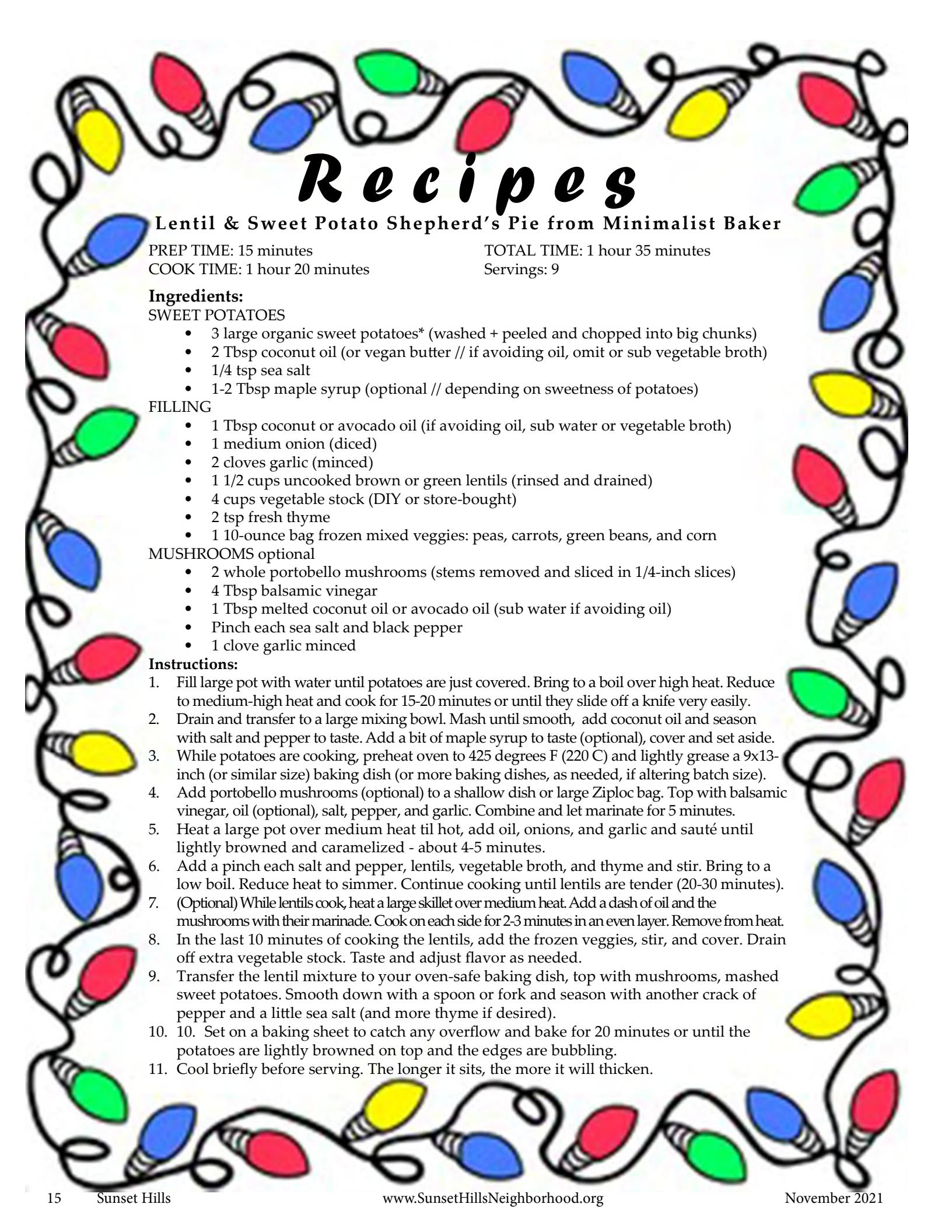
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# Recipes

## Lentil & Sweet Potato Shepherd's Pie from Minimalist Baker

PREP TIME: 15 minutes

COOK TIME: 1 hour 20 minutes

TOTAL TIME: 1 hour 35 minutes

Servings: 9

### Ingredients:

#### SWEET POTATOES

- 3 large organic sweet potatoes\* (washed + peeled and chopped into big chunks)
- 2 Tbsp coconut oil (or vegan butter // if avoiding oil, omit or sub vegetable broth)
- 1/4 tsp sea salt
- 1-2 Tbsp maple syrup (optional // depending on sweetness of potatoes)

#### FILLING

- 1 Tbsp coconut or avocado oil (if avoiding oil, sub water or vegetable broth)
- 1 medium onion (diced)
- 2 cloves garlic (minced)
- 1 1/2 cups uncooked brown or green lentils (rinsed and drained)
- 4 cups vegetable stock (DIY or store-bought)
- 2 tsp fresh thyme
- 1 10-ounce bag frozen mixed veggies: peas, carrots, green beans, and corn

#### MUSHROOMS optional

- 2 whole portobello mushrooms (stems removed and sliced in 1/4-inch slices)
- 4 Tbsp balsamic vinegar
- 1 Tbsp melted coconut oil or avocado oil (sub water if avoiding oil)
- Pinch each sea salt and black pepper
- 1 clove garlic minced

### Instructions:

1. Fill large pot with water until potatoes are just covered. Bring to a boil over high heat. Reduce to medium-high heat and cook for 15-20 minutes or until they slide off a knife very easily.
2. Drain and transfer to a large mixing bowl. Mash until smooth, add coconut oil and season with salt and pepper to taste. Add a bit of maple syrup to taste (optional), cover and set aside.
3. While potatoes are cooking, preheat oven to 425 degrees F (220 C) and lightly grease a 9x13-inch (or similar size) baking dish (or more baking dishes, as needed, if altering batch size).
4. Add portobello mushrooms (optional) to a shallow dish or large Ziploc bag. Top with balsamic vinegar, oil (optional), salt, pepper, and garlic. Combine and let marinate for 5 minutes.
5. Heat a large pot over medium heat til hot, add oil, onions, and garlic and sauté until lightly browned and caramelized - about 4-5 minutes.
6. Add a pinch each salt and pepper, lentils, vegetable broth, and thyme and stir. Bring to a low boil. Reduce heat to simmer. Continue cooking until lentils are tender (20-30 minutes).
7. (Optional) While lentils cook, heat a large skillet over medium heat. Add a dash of oil and the mushrooms with their marinade. Cook on each side for 2-3 minutes in an even layer. Remove from heat.
8. In the last 10 minutes of cooking the lentils, add the frozen veggies, stir, and cover. Drain off extra vegetable stock. Taste and adjust flavor as needed.
9. Transfer the lentil mixture to your oven-safe baking dish, top with mushrooms, mashed sweet potatoes. Smooth down with a spoon or fork and season with another crack of pepper and a little sea salt (and more thyme if desired).
10. Set on a baking sheet to catch any overflow and bake for 20 minutes or until the potatoes are lightly browned on top and the edges are bubbling.
11. Cool briefly before serving. The longer it sits, the more it will thicken.

## Squash and Caramelized Onion Tart by Chris Morocco of Bon Appetit

6-8 Servings

### Ingredients

#### CRUST

1 cup whole wheat flour

1 tsp. kosher salt

1 cup all-purpose flour, plus more for surface

10 Tbsp. chilled unsalted butter, cut into pieces

#### FILLING AND ASSEMBLY

4 Tbsp. extra-virgin olive oil, divided

4 medium yellow onions, thinly sliced

Kosher salt

3 garlic cloves, thinly sliced

2 Tbsp. Dijon mustard

Pinch of cayenne pepper

4 oz. coarsely grated sharp cheddar or Gruyère

½ small butternut squash (a lengthwise half, about 1¼ lb.), seeds removed

1 delicata squash (about 1 lb.), halved lengthwise, seeds removed

1 small sweet potato

1 small red onion

2 sprigs thyme

2 Tbsp. unsalted butter

Flaky sea salt

#### SPECIAL EQUIPMENT

An 11"- or 12"-diameter fluted tart pan with removable bottom or a 9"-diameter springform pan

#### Preparation

#### CRUST

1. Whisk whole wheat flour, salt, and 1 cup all-purpose flour in a large bowl to combine. Add butter and work into dry ingredients with your fingers, smashing between your palms to flatten, until largest pieces are the size of a nickel. Drizzle in 6 Tbsp. ice water and rake in with your fingers. Gently squeeze handfuls of mixture together until a shaggy dough forms. Turn out onto a work surface and knead until only a few dry spots remain. Pat into a disk and wrap in plastic. Chill until very firm, at least 2 hours or up to 3 days.
2. Roll out dough on a lightly floured surface to about ¼" thick. Transfer to tart pan. Lift up edges and allow dough to slump down into pan. Gently press into corners and trim excess. (If using springform pan, trim dough to 1½" up sides of pan). Freeze until firm, 15–20 minutes, or cover and chill up to 12 hours.

#### FILLING AND ASSEMBLY

1. Place a rack in lower third of oven; preheat to 350°. Swirl 2 Tbsp. oil in a large skillet to coat bottom and add yellow onions; season with kosher salt. Set skillet over medium heat and cook onions, stirring occasionally and making sure to scrape bottom of pan, until very soft and deep golden brown, 15–20 minutes. Add garlic and cook, stirring occasionally, until onions are caramelized and deeply browned, 25–30 minutes (if any pieces get super dark and stick to the pan, a few drops of water should dislodge them). Let cool.
2. Brush mustard over chilled dough, then sprinkle with cayenne. Stir cheese into caramelized onion mixture and spread across crust in an even layer.
3. Using a mandoline or very sharp knife, thinly slice both squashes crosswise. Cut sweet potato and red onion in half lengthwise, then thinly slice crosswise with mandoline. Arrange vegetables in concentric circles, with rounded edges facing up, starting from the outside edge, leaning slices against the crust, and working your way inward. Drizzle remaining 2 Tbsp. oil over vegetables and season with kosher salt.
4. Bake tart until edges of vegetables are browned (a few spots may even get deeply browned) and crust is golden brown, 75–90 minutes.
5. Melt thyme and butter in a small saucepan and cook just until butter is bubbling. Brush over tart with a pastry brush and sprinkle with sea salt.

## Eggs in Purgatory

By Marlene Pratto

My mother made *Eggs in Purgatory* whenever we did not have meatballs or sausage with our pasta. We, however, did not call the dish Eggs in Purgatory. The dish was just *spaghetti with eggs*. At any rate, this is a simple recipe that you may serve anytime you need a quick meal on Meatless Monday or any other time. This is such a simple dish and I cannot believe I had to write this much to explain it.

You will need to adjust the recipe and the pan size depending on the number of eggs needed. (Usually one egg per person is sufficient). However, there is a child out there somewhere that does not like the white or does not like the yoke so adjust as needed.

For the sauce (and I suppose if you use jars of tomato sauce from the grocery store any meatless versions will work. Just heat the sauce until hot enough to poach eggs):

Peel one carrot and one yellow onion. Scrub one rib of celery. Cut these into pieces suitable for your food processor. Pulse until you have small pieces of the vegetables. (The finer you get the pieces the less people will know about the veggies in the sauce! You can add chunks of zucchini or yellow squash to your food processor as well.)

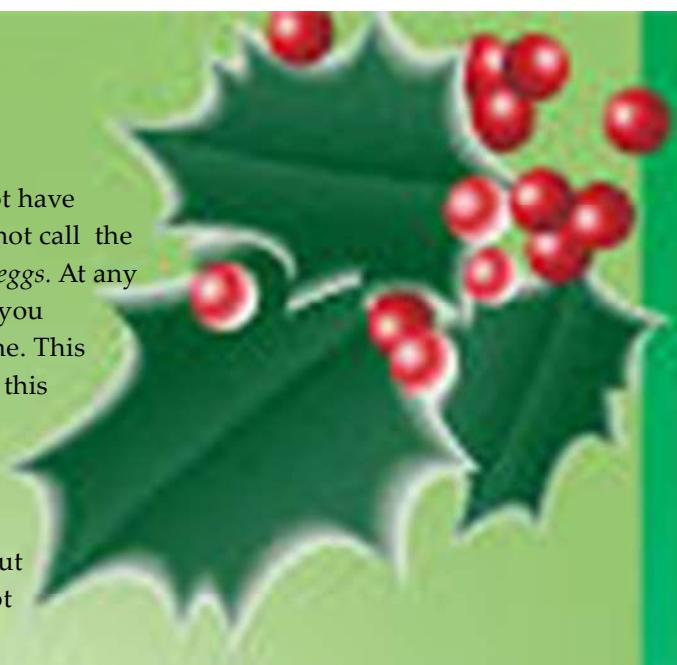
Saute the mix in olive oil or avocado oil. (Amount depends on your taste and pan size). Meanwhile chop one or two or more cloves of garlic. The amount depends on your taste preference for garlic. Toss on top of the mix in the pan. Stir it up. Your purpose is to soften, not to brown. Add a large can (28 ounces of good tomatoes). If you are going to need more than 4 eggs or you like left over sauce, then add another half can or a small can of chopped tomatoes. I don't personally use tomato sauce, but prefer crushed tomatoes and chopped tomatoes together. I toss in a few sun dried tomatoes sometimes. Season with oregano, basil, rosemary in the proportions you like. I would start with 1-2 t. oregano,  $\frac{3}{4}$  teaspoon basil, salt, and pepper. If you are blessed with a rosemary bush, then cut about a 6-8 inch piece, clean it well and put the whole thing in the sauce. Before serving lift the rosemary out of the sauce and shake it off. Discard.

Cook the sauce as long as you prefer, but at least a half hour. It has to be hot and well blended. Taste it and cook to your taste. Some people cook it gently all day. Twenty minutes or so before serving crack each egg into a small bowl and then slide into the sauce. You will need at least one egg per egg eater. Let cook and if not cooking fast enough put a lid on the pan. Check frequently until the eggs are as you like them. You may also gently splash hot sauce over the eggs to help them cook on top. While eggs are cooking, prepare the pasta cooked al dente.

Gently lift the egg and some sauce to put over pasta placed on a plate or in a bowl. Sprinkle with grated parmesan or other hard Italian cheese. I prefer small pasta such as gemelli, but you may serve over any pasta.

We always ate this with firm cooked yolks and whites, but I have read a lot of recipes with firm whites and cooked, but runny yolks.

Serve with a green salad.





# LIGHTEN THE BURDEN

- DONATE FOOD
- SAVE ENERGY
- PRESERVE DARKNESS  
FOR WILDLIFE
- REDUCE WASTE

## WAYS TO MAKE A DIFFERENCE

- Contribute to Second Harvest Food Bank
- Decorate with LED lights
- Use a timer, set to turn lights off at midnight
- Recycle old lights at ECOFLO, 2750 Patterson St, Greensboro, NC 27407 or in a designated collection bin in the neighborhood

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SUNSET HILLS ENVIRONMENTAL AFFAIRS COMMITTEE  
MORE INFORMATION AT [SUNSETHILLSNEIGHBORHOOD.ORG](http://SUNSETHILLSNEIGHBORHOOD.ORG)

## **"Lighten the Burden" this Holiday Season**

The Holiday Lighted Ball Season is upon us once again, and there are several ways you can "Lighten the Burden" on the community and the environment (as well as on yourself when paying your electric bills):

- Donate food (and/or funds) at the designated trailers throughout Sunset Hills!
- Save energy, and reduce your electric bill and carbon emissions by making new and/or replacement balls with LED lights. While LED strands cost more than incandescent, they will pay for themselves in the first year. Assuming 200 lights (2 strands) per ball, left on all day, kept up for 2 months, electricity cost of 10 cents per kilowatt-hour:
  - One incandescent ball will use 115.2 kWh of electricity, or \$11.52 per season
  - One LED ball will use 7.2 kWh of electricity, or \$0.72 per season.

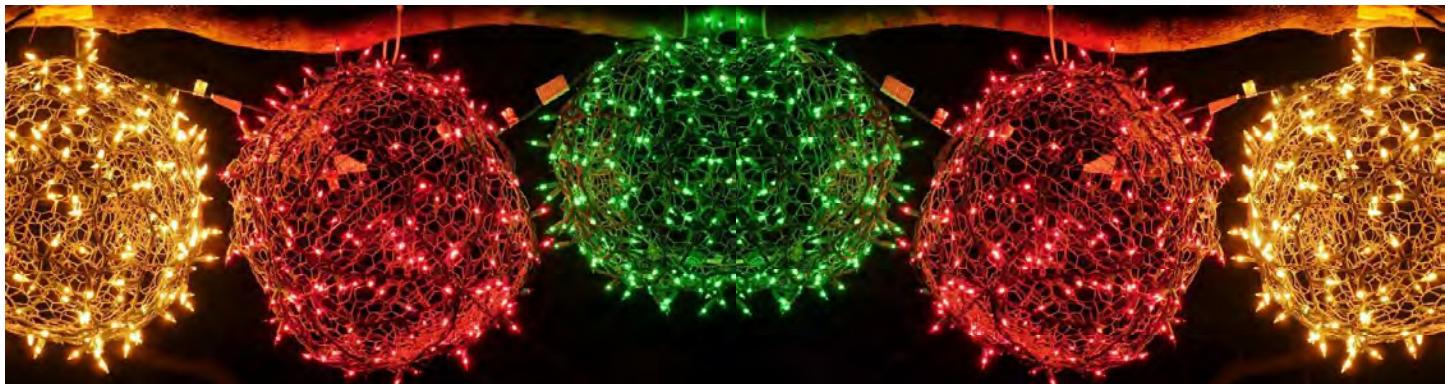
Strands of 100 LED lights can be found at Lowe's and Home Depot for \$9-10 per strand, totalling \$18-20 per ball, versus \$3 per incandescent strand/\$6 per incandescent ball, but factoring in the cost of electricity, the cost per ball is essentially the same for the first year, and an LED ball will cost substantially less each subsequent year. Or, eliminate extension cords by trying solar fairy lights - they don't use any electricity at all!

- Put your lights on a **timer** so that they don't stay on all night (or day). The balls in the park are set to turn on at dusk (using light-sensitive timers) and stay on for 6 hours. Not only will this reduce energy consumption, it will preserve darkness for wildlife, and also prevent late-night neighborhood drive-throughs.
  - One incandescent ball on a 6-hour timer will use 28.8 kWh of electricity, or \$2.88 per season
  - One LED ball on a 6-hour timer will use 1.8 kWh of electricity, or \$0.18 per season

Timers cost about \$12, and you can hook up multiple balls to one timer, so even if you only put two incandescent balls on each timer, you will recoup the cost in less than one season!

- Recycle your old burned-out light strands; don't just put them in the trash! You can take them yourself to ECOFLO, 2750 Patterson St., or you can drop them in one of the designated bins for light strand recycling that will be placed throughout the neighborhood.

Sunset Hills Environmental Affairs (SHEA) is trying to help with the above efforts this season. Thanks to Nick Loflin, the Running of the Balls has added a "Carbon Offset Fee" of \$2 per order this year. That money will be used to purchase a carbon offset for the neighborhood, as well as LED light strands to replace burned-out incandescents and timers for the balls in Sunset Hills Park. Our goal is to turn the balls in the park 100% LED over the next 10 years! We're also experimenting with solar fairy lights.SHEA will have tables at the Corner Farmers Market on Saturday, November 20, as well as at the Ball-Making Party outside the Smiths' residence on Sunday, November 21, to promote ways to "Lighten the Burden" this holiday season. We will have information, LED light strands and timers for sale, and bins to collect burned-out light strands for recycling. **Bring us your burned-out lights Nov. 20 and Nov. 21!** SHEA will also be placing burned-out light collection bins for recycling throughout the neighborhood. Please see [sunsethillsneighborhood.org/environment](http://sunsethillsneighborhood.org/environment) for locations!



## **Notice of the 19th Annual Lighted Christmas Ball Workshop Sunday November 21st 1-4 PM**

**Ridgeway Drive between Madison Ave and West Market St.**

We are doing things a bit differently this year: we will have a workshop but **NOT** the BBQ and covered dish so we don't host a super spreader event.

If you know how to make a Lighted Christmas Ball, please come and teach a neighbor. We have lots of new folks in the neighborhood and didn't have a workshop last year so please come by and help an hour or two or three! Please let us know if you can help with the table setup and if you would volunteer to teach a new neighbor or two by emailing [lightedchristmasballs@gmail.com](mailto:lightedchristmasballs@gmail.com)

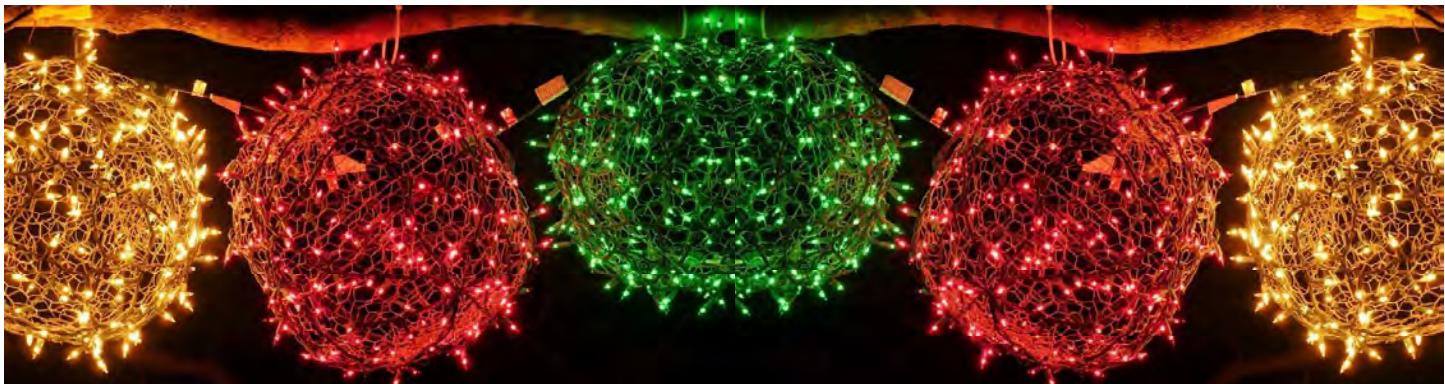
We will have chicken wire for you (\$1.50 per ball) and all money collected for the wire will go straight to Second Harvest Food Bank so if you are writing a check for your wire you can make it directly to them or to Greensboro Urban Ministry. We will collect the checks and make sure it gets to the right place.

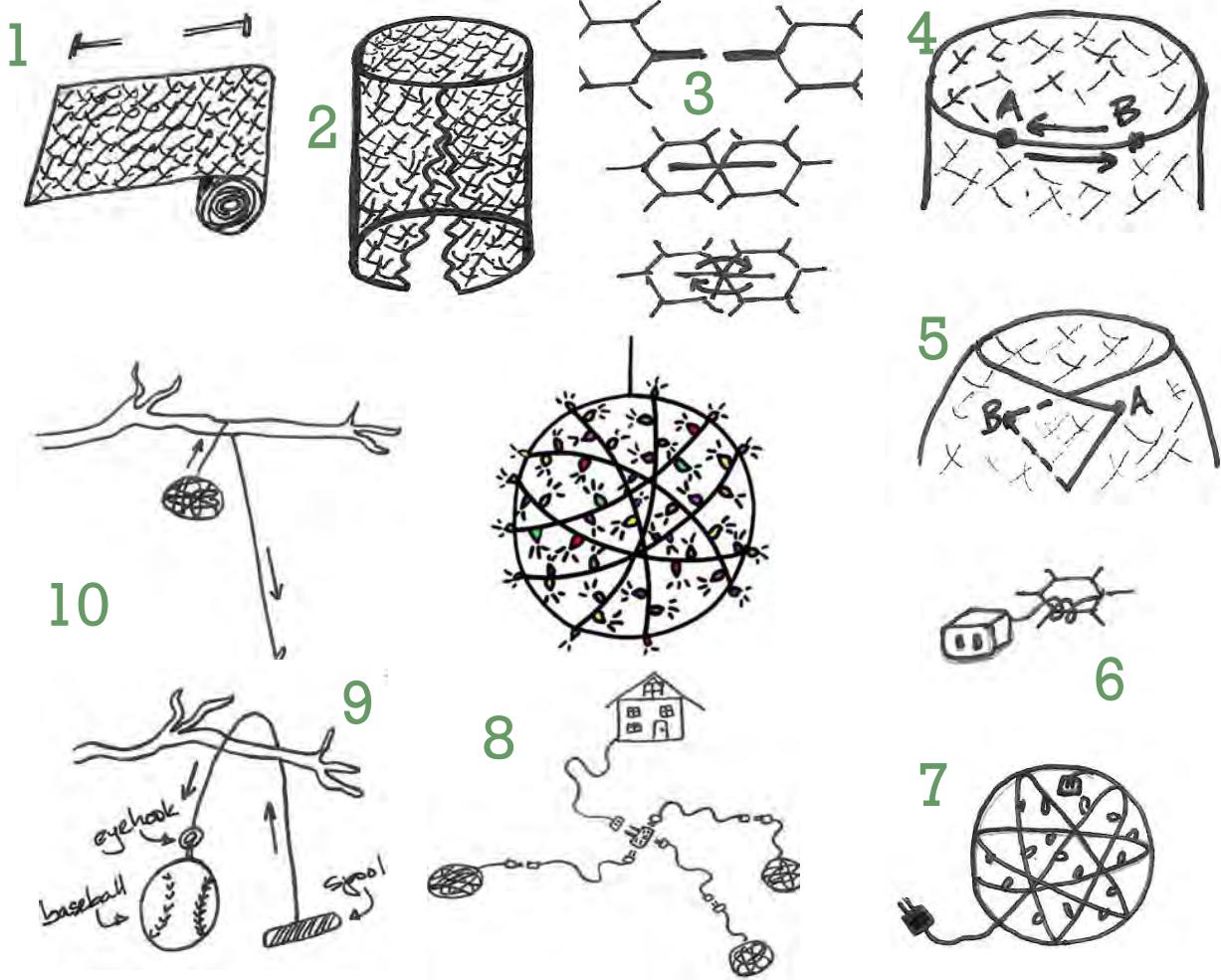
Please bring 200 mini lights per ball and some work/garden gloves.

Important - bring canned food for Greensboro Urban Ministry. The food drive will run from November 14 thru January 31. The trailer is in front of 2205 Madison Ave and other locations in the park and around the neighborhood. If you would like to help with the trailer or any aspect of this event, please let any of us know.

Details @ [www.lightedchristmasballs.blogspot.com](http://www.lightedchristmasballs.blogspot.com).

Follow Lighted Christmas Balls on Facebook, @GSOlights on Twitter and @GSOlights on Instagram. Check out blog or the listserv for further announcements and for bad weather postponement.





## Christmas Ball Instructions

**Supplies:** 1 Roll of 24" width 'Poultry Netting' with a 1" mesh, 1 Pair of Wire Cutters, 1 Pair Work Gloves, 2 Strands of Lights (100 bulbs each), 1 Hoisting Mechanism

**Directions:** 1 & 2) Cut a 48" length of poultry netting and shape into a cylinder

- 3) Secure the cylinder by twisting the cut wire ends of the netting together
- 4 & 5) Begin shaping the cylinder into a sphere by folding sections of the ends over one another. It doesn't have to be a perfect sphere!
- 6 & 7) Poke the female end of one of the strands into the mesh and begin wrapping lights snugly around the sphere. Leave about 1.5' of wire at the last male end for plugging in to your extension cord.
- 8) Plug 3-4 balls (and their extension cords) together via a three pronged adapter. Wrap all the connections securely with electrician's or duct tape.
- 9) Toss a ball (or fishing weights, etc) tied to some twine over a limb.
- 10) Lift all 3-4 balls at the same time and secure the lines.
- 11) Consider collecting non-perishable food for food banks
- 12) Post on Instagram @gsolights

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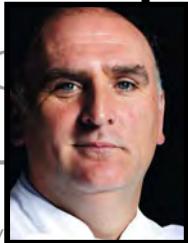
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Prison reform activist  
FEB. 15



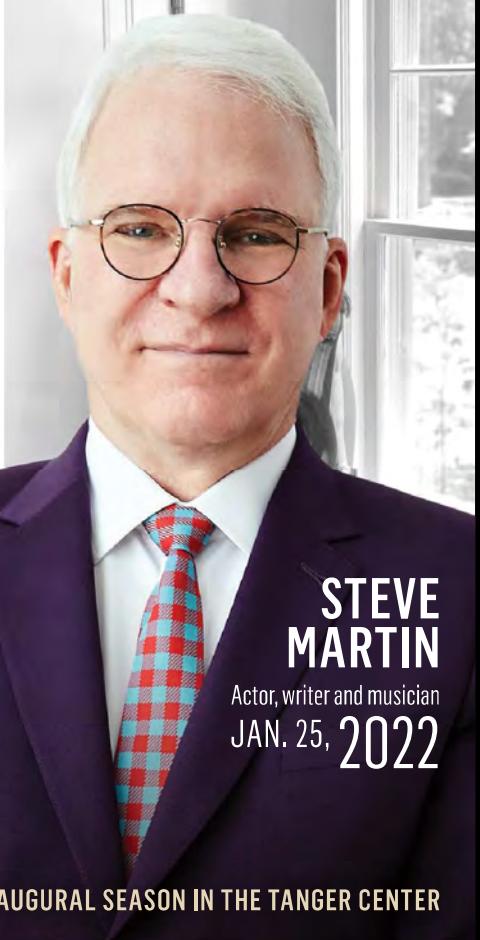
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Bestselling author  
MARCH 15



**JOSÉ ANDRÉS**  
Celebrated chef and  
Follow humanitarian  
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Cypress Studios is a design studio founded by Meredith Dewald, fellow Sunset Hills neighbor and Greensboro native.

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## Before you chop down that tree...

The following is part of a discussion about trees in the neighborhood. It is food for thought and possibly a future discussion with the Greensboro urban arborist and others.

"This needs to be repeated in the newsletter." And here it is.

### **The initial message:**

This is coming from someone who sadly had to remove the one big tree in the owners yard last year since the trunk base was more than 50% rotten and was confirmed to be a hazard.

I get it, sometimes dead and dying trees have to come down - they're unsightly and pose a risk to coming down on your roof and car. No one wants that.

Yesterday, I watched in tears as three large and healthy trees in our neighborhood were felled and sent to the chipper. Massive slices of huge, healthy trunk being hauled away. Later that night on our walk, I saw birds on the stumps looking up as if to say "where did my home go?"

I just ask that before you decide to chop down a tree, consider first if it can be topped or limbed up? Consult with a professional arborist who can help feed and strengthen the root system, treat diseases, secure it or shape it to keep it healthy and safe for your home - not just a tree trimming company who is happy to chop it down and haul it off.

One of the reasons many of us have flocked to Sunset Hills is the old canopy trees which provide shade, noise dampening, wind protection and a habitat for the Barred Owls and hawks and other birds we love seeing around. More than that, trees and green spaces are proven to have a positive impact on one's mental health - really! I lived in High Point five years ago in a barren, treeless subdivision and I can tell you my mental health definitely suffered for it. There's a reason major cities are adding trees and greenspaces. We should be doing everything we can to protect our trees.

As well, in doing a bit of research - I learned that even in hurricane category 3 winds or lower, most healthy trees don't fall. So, stop, don't chop unless a professional arborist says yes this tree has got to go.

Don't Cut Down That Tree! Preserving a Protective Buffer Against High-Speed Winds - CoastwatchCoastwatch ([ncsu.edu](http://ncsu.edu))

Thanks for listening to the rant of a local tree hugger.

*(Note: For information on trees and mental health, please search for trees and mental health.)*

"I agree. Having lived in Sunset Hills for 65+ years I have seen the loss of the canopy. Healthy trees were removed and nothing was replanted to fill the space. I don't understand as the trees are one of the biggest attractions of the neighborhood. There are going to be some big gaps in the Christmas lighted balls on Ridgeway Dr this year. Pinecrest has only three or four trees in front yards. If it keeps up the only place to decorate will be in Greenway Park. If you care about your neighbors and neighborhood please quit cutting away the canopy."

### **Sometimes things happen and we have no choice over losing a tree (s).**

Information on the Sunset Hills Tree Restoration program is in the September newsletter. Be certain to read Katherine Rowe's article on her actions to preserve two trees (page 16), "I have two diseased white oaks (our last two—so sad) that will be coming down too. They will definitely be replaced."

(Continued on Page 24)

(Continued from Page 23)

I was able to replace my diseased white oak with a new one for \$25! The form is on p.17 or online. The website address is at the bottom of the pages. Look under Neighborhood Information.

### **"Please stop cutting down healthy trees."**

If I may interject another consideration into the conversation; when choosing to replant a tree, keep in mind biodiversity. Sunset Hills is known for its oak canopy, for sure, but we should always be planning for 50 years out with a large tree--both its size in its space, as well as any future pests. After all, no one foresaw the ash borer 50 years ago that has decimated ashes on the east coast, or the wooly adelgid that claimed so many hemlocks in the mountains. If a future invasive pest targets oaks and crape myrtles, Sunset Hills would be denuded.

It also concerns me to see willow oaks being replanted in the tiny 5-foot-wide median strips in front of our sidewalks; it's not ideal for a tree that wants to be 80' tall x 60' wide, and neither the tree nor the future utility worker will be happy 50 years from now. Think not only of variety, but size and space.

So please consider other, lesser-used species when it's time to replant a large shade tree. Maples, beeches, walnuts all make great shade trees; tupelos are one of my favorites, great fall color and their natural form is taller than their width, so they're ideal for our small yards. Smaller options include lacebark Chinese elm (an amazing grove is behind UNCG music building), and styrax.

Sorry for the rant, 'thanks for coming to my TED talk.'

**And another explanation:** "I do think it's worth noting that we as neighbors don't know the reasoning behind each homeowners' decision to remove a tree from their yard. And it is just that. The homeowners decision. My family lives on Ridgeway. We spent multiple years and thousands of dollars trying to save our dying Oaks by injecting nutrients into the soil, having arborists examine the trees multiple times a year, etc. Eventually, both trees were determined to be beyond saving and we were forced to remove them. Costing us tens of thousands of dollars.

I appreciate the concern for the trees in our neighborhood. They are beautiful and one of the main reasons we bought our home. But I think it's important to remember that cutting down a tree is an extremely emotional and expensive decision. One that I can't imagine anyone in this neighborhood is making lightly."

### **And from Erin Reis :**

I have been loving this discussion and would urge all of you who are concerned about the preservation and diversity of our neighborhood trees to please get involved in Sunset Hills Environmental Affairs. . . . Please come to learn more about what our group is doing and to share your ideas! Watch for meeting announcements.

Here's what we've been up to so far: one subgroup (which includes the founder of the neighborhood tree replacement program, Randal Romie) is working on developing a tree inventory for the neighborhood, promoting native plants and revitalizing our park. Another subgroup is promoting rooftop solar panels on neighborhood homes and businesses and looking for ways to make our buildings more energy efficient. And another subgroup is starting a Meatless Monday Club for neighbors to collectively reduce our carbon footprints.

Please feel free to email me directly (see p. 2) if you want more information, and I am happy to put you in touch with the leaders of any subgroups. We welcome your ideas as well for ways to address the environmental issues in our neighborhood!

## **Stewards of Sunset Hills Update**

In addition to the lighted holiday balls season, it's also leaf season, and we'd like to encourage neighbors to consider keeping your leaves in your yard this year. The thought can be scary at first, but they do break down... and it is really so much fun to see the birds and squirrels digging in the leaves to find food all year long. Even raking some of them into plant beds or into a "wilder area" of your yard can be immensely beneficial. It

(Continued on Page 25)

(Continued from Page 24)

reduces noise pollution from blowing them all away, they turn into mulch providing moisture and nutrients for plants naturally next growing season, and it leaves our air cleaner by not having so much lawn equipment running for so long and so often!

Need more encouragement? Here's a list of [Good Reasons to Stop Blowing Leaves](#) from [ecobeneficial.com](#):

- 1) Fallen leaves are nature's mulch.** They retain moisture in the soil, they protect soil from erosion and compaction, and they suppress unwanted weeds. Fallen leaves can be especially protective for many shallow-rooted plants.
- 2) Fallen leaves "feed" the soil.** When fallen leaves decay, they become natural compost, releasing nutrients into the soil. These nutrients enable plants to grow and be healthy. It is a process of nutrient cycling. And, soil that has more organic matter is better able to retain moisture – especially critical in times of drought.
- 3) Fallen leaves provide habitat to many creatures.** The leaf litter is alive with small creatures that are important to our ecosystems – from microscopic fungi to ants, beetles, snails, salamanders, and many others. Love butterflies? Leave leaves alone, as many butterfly species overwinter as pupae in the leaf litter layer.
- 4) Fallen leaves help to create a food web.** Within the leaf litter layer there are creatures that eat other creatures and in turn, are eaten by others. Like songbirds? Keep your leaves in place. The vast majority of songbirds feed insects to their young, and the leaf litter layer is an insect buffet.
- 5) Fallen leaves (nature's mulch and compost) are free!** So many people remove their fallen leaves in the fall, only to buy expensive compost and mulch in the spring! It doesn't make sense!
- 6) Leaving leaves in place frees up so much time that you can spend doing something else!** Sometimes nature's abundance may be a bit too abundant, with piles of leaves several feet deep. And, not all plants have evolved with leaves and may not appreciate a thick litter layer – turf grass is one example. For those situations you can run over leaf piles with a mulching mower, leave some shredded leaves in place, and use the rest in garden beds and wooded areas.

For more information on leaf mulching, visit these two helpful websites: [Leave Leaves Alone](#) and [Love 'Em and Leave 'Em](#).

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Hi Neighbors,

Thank you to all who bought toys at our son's \$1 sale and/or contributed donations over a September weekend.

We raised \$250 and have made a donation to the 9/11 Memorial & Museum via the Never Forget Fund -- through which Bloomberg matches the donation 3X.

Therefore, as a neighborhood, we donated \$750 in total.

We're so pleased with the participation, and hope to make this an annual event. Thank you again!

Sincerely,  
Chris and Brooke Wagner



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Here at OLG, students can participate in grade-level or advanced math classes and a wide variety of enrichment classes including STREAM (Science, Technology, Religion, Engineering, Art, and Math), Computer, Spanish, Library, Music, Art, and Physical Education. OLG offers learning support, as well as two special education programs that serve students within the Autism spectrum, as well as students with learning disabilities.



Sports! OLG offers sports during the fall and spring semesters to help children develop persistence, motivation, confidence, and improved social skills on and off the basketball and volleyball court, soccer field, and track (go Panthers!). Before and After School care and summer camps are also offered as extended care options. Summer camps are offered to OLG students and to children in the community from Preschool (4yrs old) to 6th grade.



The Our Lady of Grace Catholic School Community inspires a passion for learning and a commitment to academic excellence built on a foundation of Catholic faith. As one family, we nurture the whole person to serve and lead with love, respect, dignity, and integrity.



Graduates from Our Lady of Grace continue to grow as leaders. Several of our OLG alumni have served as Class Valedictorians and Salutatorians in the Greensboro area, including Bishop McGuinness, Grimsley and Page. Whether OLG students choose to attend public, private or Catholic schools, they often comprise the top tier of high-performing achievers.



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# November 2021 Treasurer Report - Membership List

## By Elaine Brune

We have 399 households paying dues and contributions. Thank you all!

Elaine 336 601 5719

### 2021 Members (Bold and marked with \* indicate donations above the membership dues.)

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Jack & Mia Alsup	John & Izzy Coyne	Roger & Kristi Haight
Dominick & Vicki Amendum	Robert & Madison Cratch	Debra Hall
Ellen Ammirato	Rachel Cucinotta & Ethan Creed	Addison Poole & Jaime Hall
Risa Applegarth	Catherine Crowder	<b>David &amp; Terri Hammer*</b>
Bob & Betty Arms	Stephen Culkin	Al Chilcott & Janis Hammett
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Sidonna Black	Jennifer Brown & Don Edwards	<b>Roy &amp; Charlene Holler*</b>
<b>Ken &amp; Kathy Blackburn*</b>	David & Robin Elder	<b>Rick Hollowell*</b>
Lauren Turner & Dan Blah	James & Patricia Elder	Carrie Council & Gavin Holt
<b>Jo Blankenship*</b>	<b>Kathi Ellis*</b>	Troy & Sarah Hopkins
Ryan & Sarah Ann Blankenship	<b>John &amp; Linda Englar*</b>	Anne Harvey & Chris Horney
<b>Matt Bryant &amp; Julia Bleakney*</b>	James Ennis	<b>Carol McCauley &amp; Danielle Hoversten*</b>
Tom & Brittany Blue	<b>Linda Erickson*</b>	Betty Everhart Howard
John & Mary Ellen Boelhower	<b>Michele Erickson*</b>	<b>Dale &amp; Rhonda Howard*</b>
Patsy Bohlen	Steven & Erin Farney	<b>Neil &amp; Margaret Huffman*</b>
<b>Philip &amp; Brenda Bowman*</b>	Jim & Helen Farson	Ashley Hyers
Sky Bradshaw	Liz Felsen	Stephen & Ginny Inman
<b>David &amp; Ellanore Brauneis*</b>	<b>Jim &amp; Marnie Fenley*</b>	Natalya Shelkova & Andrew Irwin
Chris & Beth Bristol	Timothy & Melissa Fleming	Emily Sulecki & Chris Jackson
Lee & Betsy Brodeur	Travis & Julie Finn	Joseph & Lisa Jenkins
Joseph & Katharine Brower	<b>Bill Johnston &amp; Tom Fitzgerald*</b>	Jennifer Rogers & Michael Job
Julie Brown	Tim & Chrissy Flood	Tori Cavanaugh & Kimber Johnson
Bill & Sarah Bruce	Judi Magier & Paul Fribush	<b>Grace Johnston*</b>
Stephen & Deborah Bryant	<b>Michael &amp; Laura Gage*</b>	Larry & Susan Johnston
Jamey Presson & Phil Bullington	Jack & Annette Garvey	Bobby Jones
<b>Josh &amp; Julie Burnham*</b>	<b>Michael Gaspeny &amp; Lee Zacharias*</b>	Edward Jones
Kip Corrington & Marin Burton	James & Susan Gentry	<b>Todd Jones*</b>
<b>Chris &amp; Mary Anne Busch*</b>	Tim & Jessica George	Bailey & Cathy Jordan
<b>Clay &amp; Kathryn Carey*</b>	Steve & Janice Gingher	Mark & Muktha Jost
Terry Carey	Leah Giovan	Elisabeth Wert & Henry Clay Jurney
<b>Cynthia Carrington*</b>	<b>John &amp; Brenda Glenn*</b>	Rachel Kaplan
Kathy Carter	William & Ashley Goble	Kevin & Kristine Kattmann
Diane Cashion	Michelle Togut & Vladimir Goldenberg	<b>Brian &amp; Annie Kendrick*</b>
Paul & Stephanie Cervelloni	<b>Dave &amp; Maggie Goltare*</b>	Gary Kenton*
Dawn Chaney	<b>Larry Richardson &amp; Clark Goodin*</b>	<b>Paul &amp; Janet Kershaw*</b>
<b>Fred &amp; Susan Chappell*</b>	John & Kate Goodpasture	Rhonda Morton & James Kernode
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David and Kristi Ciener	Brooks Graham	Jim & Cathy Kimel
Reeves & Elton Click	Anne Beatty & Adam Graham-Squire	Dianne King
<b>Buck &amp; Cathy Cochran*</b>	<b>Melissa Greer*</b>	<b>Pam Chappell &amp; John King*</b>
Kristin Freas & Dan Colston	<b>Robert &amp; Haylee Grill*</b>	Reid King

Samantha King  
Lorraine Kingham/BrittPT  
**Tom & Noel Kirby-Smith\***  
Chris & Amy Kirkman\*  
**Jack & Heather Kitchen\***  
Chris & Leesa Knapp\*  
Daniel & Jennifer Koenig  
**Jonathan & Kathryn Kreider\***  
Eric & Greysen Kuhn\*  
**Pete & Kathleen LaMuraglia\***  
Derrick & Anne Lankford  
Katherine Lautermilch  
Gary & Jane Law  
Larry & Rene Lawrence  
Cassie & Collen LeFaivre  
**David Leik\***  
**Emarita Leitner\***  
Jasmine DeJesus & Joshua Letzter  
Dana Logan & Will Levin  
Buster & Lisa Lewis  
**Charles & Mary Lewis\***  
Mike & Georgia Lineback  
**Beth Livingston\***  
Mariloly Lluhi  
Todd & Lynn Lohrenz  
Allanna Adams & Josh Long  
Jan Lukens  
**Harley & Mollie Lyles\***  
Ronald & Kathryn Mack\*  
**Craig & Lyn Mankoff\***  
Bart Manning  
Marcia Mohney & John Martin  
Peter & Anna Martinek-Jenne  
**Tom & Kathy Martinek\***  
**John & Patricia Martinez\***  
**Carl & Kathleen Mattacola\***  
John & Liz Mayer  
**Ken & Beth Mayer\***  
Bret and Ashley Mazzei  
Peter & Rhonda McCarthy  
Daniel & Leah McCoy  
Jim & Karen McCullough  
Brian & Marianne McDonald  
Amanda McGehee  
Marcia McHenry  
**Susan McMullen\***  
Douglas & Marion McQuaid  
Meghan Medendorp  
**Steven Willis & Scott Michaels\***  
Neil Milroy  
Christopher Mitchell  
**Jane Mitchell\***  
Thomas & Susan Molony  
**Hayden & Debbie Monroe\***  
Dan & Joy Moore  
**Phil & Mary Mac Moore\***  
Sloane Moretz  
Aaron & Wendy Morrow  
**Larry & Claire Morse\***  
Michael & Jenny Munro  
Nash & Julianna Musselwhite  
**Bob & Evelyn Nadler\***  
**Gayle Nantz\***  
Rich & Nicole Naviglia  
Ron and Mona Neal  
**Teri Nelson\***  
Kerrie Thomas & Leslie Newby  
Buzz & Martha Newland  
Joe & Molly Norris  
Todd & Emily Nunn

**Sinead O'Doherty\***  
**David Osborne\***  
Larry & Susan Osborne  
**Wally & Martha Overman\***  
Todd & Laura Oxner  
Barbara Parret  
Claire Parsons  
**Peace U.C.C / Rev. Tom Warren\***  
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Michael & Mary Pendergraft  
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Jason & Karen Phillips  
**Jim & Susan Phillips\***  
**Michael & Joanna Phillips\***  
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David & Donna Plyler  
Alec & Swati Pollak  
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John & Susan Riley  
Sharon Weber & Michael Roberto  
Teri & Richard Roberts  
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David & Annette Rock  
Gary & Lee Rogers  
Lyn Rollins  
Randal & Kimberly Romie  
Karen Weyler & Scott Romine  
Robert & Tina Rothbart  
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Betty McCormick & Daniel Sander  
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William & Elizabeth Sartore  
Charles Saunders  
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**Patrick & Eileen Shannon\***  
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Nick & Ali Shepherd  
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Elizabeth Smith  
Emily Hass & Andrew Smith  
**Jonathan & Anne Smith\***

Mark & Lynn Smith  
Michael & Deborah Smith  
**Carolyn Shankle & Moreland Smith\***  
Rick & Susan Smith  
Jane Younts & Wayne Smith  
Joseph & Michelle Solèr  
Robert & Shannon Sowell  
Jonathan & Vickie Sparrow  
Nathan & Katherine Sparrow  
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**Mike & Leslie Stainback\***  
Mark & Elizabeth (Boo) Stauffer  
**Michiko Stavert\***  
Craig & Caitlin Stay  
**Jim & Janet Stenersen\***  
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Tamara Talansky  
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Ben & Marissa Tario  
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Terrell Family  
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Maria Paredes Three Birds Counseling  
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Paul & Robin Timmins  
**Gerry Alfano & Merrill Tisdel\***  
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Mary Grace Miller & Ian Vance  
Chris & Brooke Wagner  
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Andrew Walker  
**Paul & Judy Walmsley\***  
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**Stephen Ware\***  
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Tricia Webb  
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Christine Morris & Jeffery West  
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Phyllis White  
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Rebecca Cage and Christopher Wilson  
Mark & Valerie Wilkerson  
**Bill & Nina Williams\***  
**Elizabeth Hart & Fred Williams\***  
**Linda Rhyne & Paul Williams\***  
**David & Julie Welsford\***  
Scott & Kishie Wyatt  
**Thompson & Kathryn Wyatt\***  
**Tripp & Diane Wyckoff\***  
Beth Woody & Randy Yardley  
Azalea Yow  
Erol & Lisa Yurtkuran  
**Paul Singletary & Stephen Zazanis\***



A close-up photograph of a young girl with curly hair, smiling warmly at the camera. She is seated at a dining table covered with a white cloth, which holds various dishes like a turkey, mashed potatoes, and vegetables. In the background, there are lit candles and a vase with sunflowers. The lighting is soft and warm, creating a cozy, celebratory atmosphere.

FOOD BRINGS US  
*Together*

Thank you Sunset Hills Neighbors for your tireless support of Second Harvest Food Bank of Northwest NC's mission to bring food and hope through opportunity...to any and all neighbors who need us.



EVERYONE DESERVES TO EAT ★

[SecondHarvestNWNC.org](http://SecondHarvestNWNC.org)



# I just like closing.

## Closing's my favorite!



Happy Holidays from  
Michael Driver  
RE/MAX of Greensboro  
336.333.MIKE

